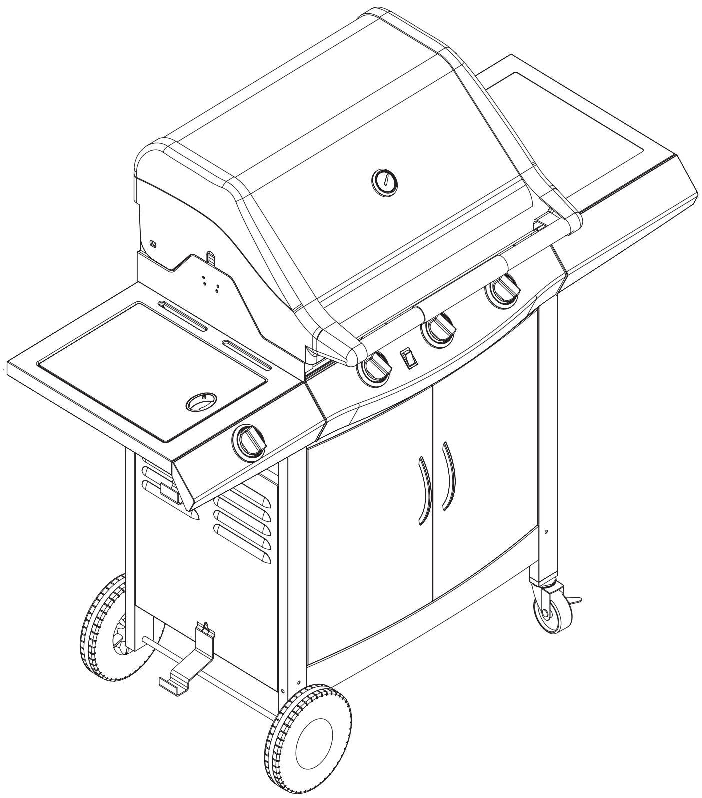
CENTRO

Stainless Steel Barbecue with 3 Burners

SAFE USE, CARE AND ASSEMBLY MANUAL



FOR YOUR SAFETY

If You Smell Gas

1. **Immediately turn off the flow of gas to the unit.**
2. **Extinguish any open flame.**
3. **Open the lid of the unit.**
4. **If the odour does not stop quickly, immediately call your gas supplier or Fire Department for assistance.**

FOR YOUR SAFETY

1. **Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or other appliance.**
2. **An LP Gas cylinder not connected for use shall not be stored in the vicinity of this or other appliance.**

WARNING

Failure to follow all of the Manufacturer's instructions could result in hazardous fires, explosions, property damage, or serious personal injury or even death.

WARNING

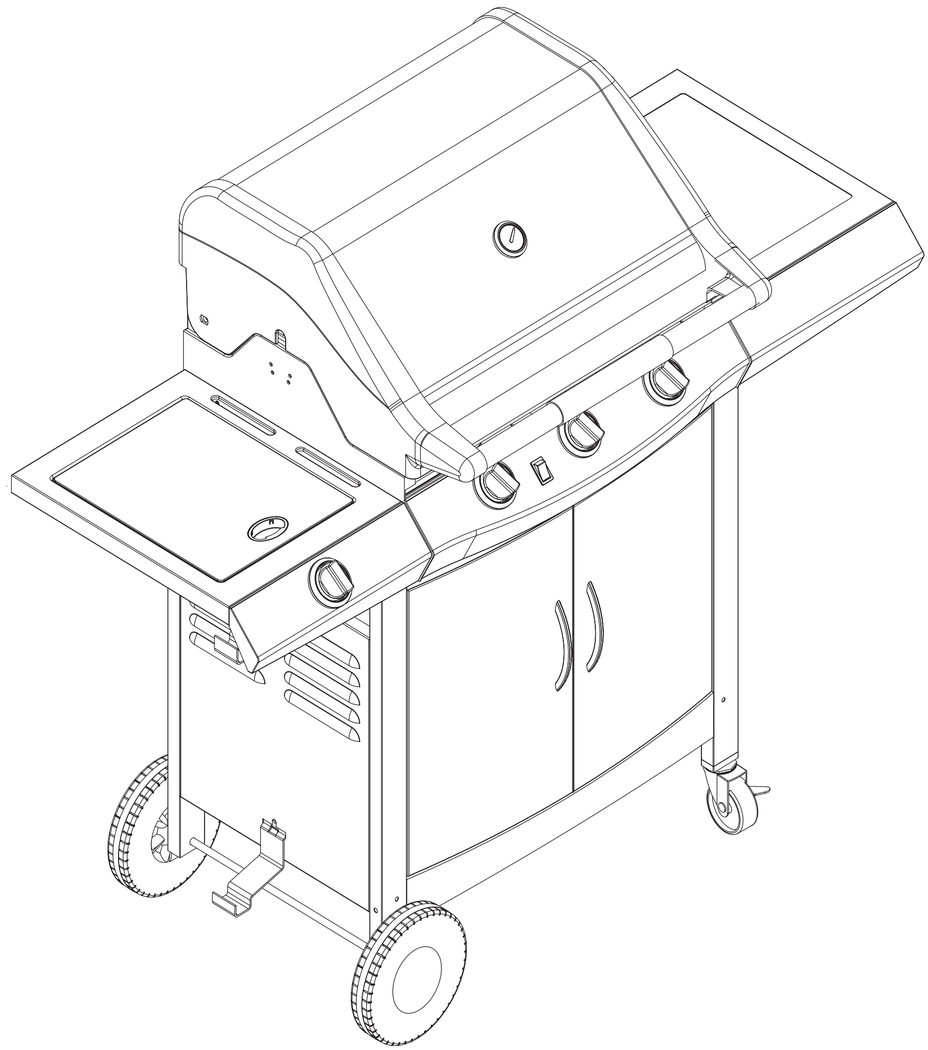
Follow all leak check procedures carefully prior to operation of barbecue, even if barbecue was store assembled. Do not try to light this barbecue without reading the Lighting Instructions section of this manual.

THIS BARBECUE IS FOR OUTDOOR USE ONLY

5 YEAR LIMITED WARRANTY

85-1198-2 (PROPANE)
85-1095-6 (NATURAL GAS)

Read and save this manual for future reference. If pre-assembled, leave this manual with unit for consumer's future reference. For product inquiries, parts, and warranty and troubleshooting support, please call 1-877-707-5463.



CERTIFIED ®

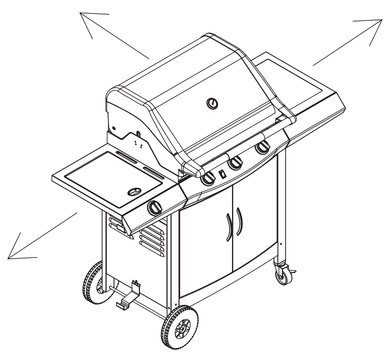
DESIGN CERTIFIED ®

INSTALLATION

The installation of this appliance must be in accordance with all local codes, or in the absence of local codes:

- Canadian installation must conform to the current national standards, which at this time are CAN/CGA-B149.1/2-Natural Gas/Propane installation code.

ADDITIONAL WARNINGS



Minimum clearance of 76 cm (30”) on both sides and back of the barbeque.

Drawing A

Minimum clearance to adjacent combustible materials:

- 76 cm (30″) from furthest protruding edge on side of barbecue.
- 76 cm (30″) from furthest protruding edge on back of barbecue.

See Drawing A

- Always keep the area around this barbecue clean and clear of any and all combustible materials such as gasoline or other inflammable liquids, paper or oily rags.
- Do not operate this barbecue under any overhanging or unprotected construction.
- Remember this barbecue is for **outdoor use only** and is **not** for use on any boat or recreational vehicle.
- Use this barbecue outdoors in a well-ventilated area and at least 3m (10’) from any dwelling or other building.
- **Do not** use in garages, or any other enclosed area.
- **Do not** leave your barbecue unattended while in operation.
- **Do not** obstruct the flow of combustion and ventilation air to the barbecue.
- **Do not** use while under the influence of drugs or alcohol.
- **Do not** store any spare L.P. (propane) cylinders, full or empty, under or near your barbecue.
- **Do not** allow children to play anywhere near the barbecue.

L.P. GAS CYLINDER

Self-contained Propane Gas System

The self-contained (propane) gas system barbecue is designed to be used with only a 9.1kg (20lb) propane cylinder equipped with a type-1 cylinder valve. This barbecue **cannot** be connected to an existing #510 P.O.L. type valve cylinder (which has left-handed threads).

Do not connect to a propane gas cylinder exceeding 9.1kg capacity or use a cylinder with any other type of cylinder valve connection device.

The Type-1 valve can easily be recognized by the large external thread on the outside of the valve. Older existing valves do not have this outer external thread. Any attempt to connect a regulator to any connector other than the mating Type-1 connector (which comes with a large, black coupling nut such as the #510 P.O.L.) could result in fires, injuries or property damage, and could reduce the effectiveness of the important safety features built into the Type-1 system. Also connecting the #510 P.O.L. fitting to the cylinder will negate the flow control and the temperature shut-off features built into the new Type-1 connection system.

- The cylinder should not exceed 472 mm (18 1/2″) in height and 317 mm (12 1/2″) in diameter.

When purchasing a cylinder for your barbecue, it must be constructed and marked as meeting the specifications of:

- Canada: Transport Canada.

The Cylinder must also be equipped with:
- A shut-off valve with a correct cylinder valve outlet as specified in current standards.
- Canada: CAN/CGA 1.6g-M97 Outdoor Gas Grilles.

a) A safety relief valve with direct connection to the vapour space of the cylinder.
b) A collar to protect the tank shut-off valve.
c) A device for vapour withdrawal.
d) A ring on the bottom to secure the tank to its support assembly.

- Always turn off the cylinder valve completely when the barbecue is not in use.
- Always handle the tank valve with utmost care.
- Never connect an unregulated L.P. gas cylinder to the barbecue.
- Always keep the cylinder, in use, securely fastened in an upright position.
- Never store a spare cylinder, empty or full, near or under the barbecue when in operation.
- Never expose the cylinders to direct sunlight or excessive heat.
- Never insert any kind of object into the valve outlet as this may damage the backcheck; a backcheck that is damaged can leak, and a leaking propane cylinder can result in fires or explosions, property damage, severe injuries or death.

TRANSPORTATION AND STORAGE OF CYLINDER

The propane cylinder is totally safe when handled properly, but if misused, the result could be an explosion or fire resulting in serious personal injury and/or property damage.

To Avoid Unnecessary Risks

- Always recap the cylinder with cap provided when not connected to the barbecue.
- Do not store the cylinder in any enclosed area such as a garage, and make sure the storage area has lots of ventilation.
- Do not store the cylinder near any appliances, or in any areas that may become hot, such as the trunk of a vehicle.
- Make sure the cylinder is out of reach of children.
- When transporting or storing the cylinder, make sure it is in an upright position and not on its side.
- Do not smoke around the cylinder, especially when transporting it in a vehicle.

FILLING THE CYLINDER

The cylinder must be filled prior to use and must have the air purged. For safety, follow these instructions when having your cylinder filled:
- Have only your local qualified LP gas dealer fill or repair a cylinder.
- Do not overfill the cylinder beyond the safe 80% fill level.
- Make sure the dealer tests and checks the cylinder for leaks after filling.

WARNING

If the above instructions are not completely adhered to, it could cause a fire/explosion, resulting in death or serious Injury, or property damage.

HOSE AND REGULATOR

Propane Gas Models: Your barbecue is designed to operate on L.P. (Propane) gas at a pressure of 2.74 Kpa (11″ water column). A regulator preset to this pressure is supplied with the barbecue and must be used.

This regulator is equipped with the Type-1 quick-closing connecting system, which incorporates these safety features:

- Will not allow gas to flow until a positive seal has been made.
- Has a thermal component that will automatically shut off the flow of gas between 115-150ºC (240-300ºF).
- Has a flow limiting feature, which will restrict the flow of gas to 10 cubic feet/hour.

Should the large, black thermal-sensitive coupling nut be exposed to any extreme temperatures above 115ºC it will soften and allow the regulator probe to disengage from the valve, and will shut off the gas. Should this occur, do not try to reconnect the nut; instead replace the whole regulator assembly with a new one (see the attached parts listing for details). The regulator probe also contains a flow-sensitive feature, which limits the flow of gas to 10 cubic feet/hour, in the event of a regulator malfunction or hose leak. If the flow control feature is activated, the cause of this excessive gas flow should be investigated and corrected before using the barbecue again.

Note: Improperly lighting the barbecue can activate the flow control feature, resulting in lower heat output. If this occurs, the re-flow feature must be reset by turning all the burner controls and the cylinder valve off. Wait at least 30 seconds before slowly turning on the cylinder valve, and then after another 5 seconds turn the burner valve on and light the barbecue.

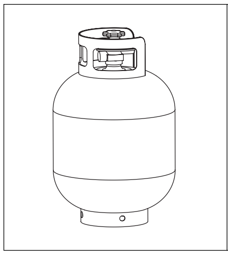
- Never connect this barbecue to an unregulated propane gas supply, or to another kind of gas. Do not alter or change the hose or regulator in any way.
- Visually inspect the whole hose assembly before each use for evidence of wear or damage such as cracks, burns, or even cuts. If any damage is found, replace the assembly before using the barbecue. Use only the recommended replacement hose.
- To avoid possible damage to the hose, do not allow any grease or other hot materials to fall on the hose, and make sure the hose does not contact any hot surfaces of the barbecue.
- The connection fitting must be protected when it's disconnected from the cylinder. Do not allow the fitting to bump or drag on the ground as nicks and scratches could help create a leak when connecting back to the cylinder.
- It is important to do the "Leak Test" procedure every time a cylinder is refilled, or any of the components are changed, and especially at the beginning of a new season.
- **Information on connecting Natural Gas Models is located at the end of the manual.**

LEAK TESTING

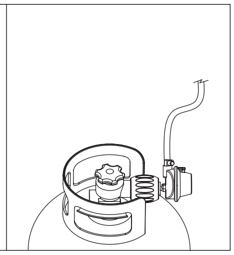
Perform a "Leak Test"

- Before lighting your barbecue for the first time.
- Every time the cylinder is refilled, or any component is replaced.
- At least once every year, preferably at the start of the season.

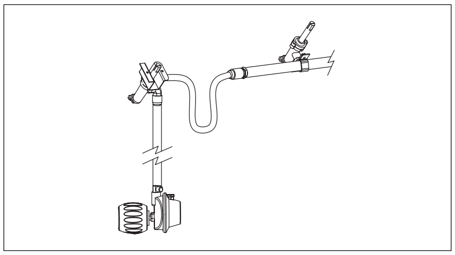
The "Leak Test" must be done outdoors, away from heat, open flames and flammable liquids. Do not smoke while performing the test. Use only a mixture of 50/50 liquid soap and water for leak testing. Never use a match or open flame.



Drawing B



Drawing C

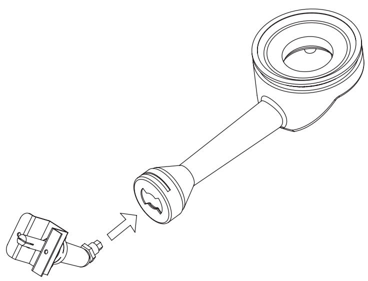


Drawing D

The Following Must be Checked

- The tank valve including the threads into the tank (drawing C).
- All tank welds (drawing B).
- Regulator fittings and tank connections (drawing C).
- All hose connections (drawing D).
- **With a newly filled and tested propane tank attached to the barbecue and all the barbecue controls turned OFF, slowly open the cylinder valve one full turn.**
- **Using a brush and soap, soak all the connections and components listed above and shown in drawings B, C, D.**
- **Look carefully for bubbles forming, which is an indication of leaking gas.**
- **Tighten the connections at the bubbled areas until re-testing shows no indication of any leaks (shut off cylinder while correcting any leaks).**
- Shut off the cylinder valve and ensure all control valves are off.
- Do not use the barbecue if any leaks cannot be stopped. Turn off the gas cylinder valve, remove the gas cylinder and seek assistance from a qualified gas appliance service mechanic or gas dealer.

PRIOR TO USING



Insert valve outlets into Venturi tubes approximately 6mm (1/4")

Drawing E

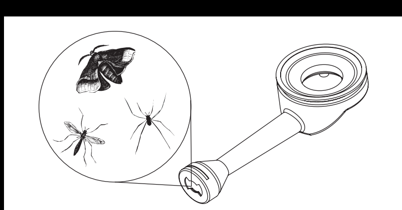
Do not use your barbecue until you have carefully read and fully understand all the information in this manual. Please ensure the following:

- Your barbecue is properly assembled.
- There are no leaks in the system (see "Leak Test").
- The burner is properly assembled, with the Venturi tubes seated over the valve outlets (drawing E) and that there is nothing blocking the Venturi tubes (drawing F).
- Ensure that all power cords and/or gas supply hoses will not touch or be near the surfaces that will get hot.
- The barbecue is in a safe location (see installation).

Ensure that the valve outlets (orifices) are assembled into the Venturi tubes approximately 6 mm (1/4″) and that the valve outlets and Venturi tubes are approximately parallel to the bottom of the lower body.

WARNING

Natural Hazards
Insects and Spiders



Drawing F

During shipment or storage, it's possible that small insects like spiders could find their way into the Venturi tubes and nest or make webs. This could block the flow of gas through the Venturi tube causing a smoky yellowish flame, or prevent a burner from lighting. It could even cause the gas to burn outside the Venturi tube, which could seriously damage your barbecue. If these occur, turn off the gas flow and wait for the barbecue to cool down. When the barbecue has cooled, remove the burner and clean out the Venturi tubes with a brush or pipe cleaner. Replace the burner and ensure that the Venturi tubes are seated over the orifice located on the gas valves. Cleaning the Venturi tubes should be conducted periodically, especially at the start of the season.

Note: Damage resulting from blocked Venturi tubes is not covered under the warranty.

LIGHTING THE GRILL

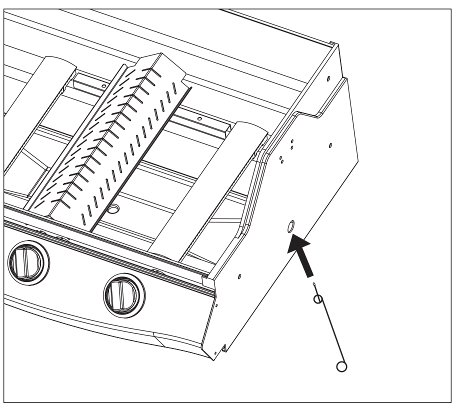
- Make sure you have followed all the checks, procedures and instructions indicated in the prior sections before attempting to light the grill.
- Always raise the barbecue lid before lighting the burner.
- Do not bend directly over the barbecue while lighting in case of back flash.
- Making sure the main control knob is off, slowly and carefully open the propane gas cylinder valve. Wait about five seconds before opening the burner valve and lighting the barbecue. This procedure allows the pressure to stabilize, and prevents the flow control feature from activating. **Note:** If the flow control feature does activate, turn off the burner control valve and the cylinder valve, wait about 30 seconds then turn on the cylinder valve slowly. Wait 5 seconds and turn on the burner valve and light the barbecue.

Lighting the Main Burner

- **Important:** Light **centre** burner/burners **first**!
- Once burner is lit the burner next to it will light by turning the control knob to HIGH.
- **Never** light the outside burners unless the centre burner/burners are lit.

Using the Ignitor to Light the Burner

- Raise the lid of the barbecue.
- Turn on tank.
- Push in and turn the control knob to "High" position.
- Push the ignitor button until a clicking noise is heard (a spark is being applied).
- If the burner does not light after three attempts, turn the control knob to the "Off" position and wait for the gas to clear (about 5 minutes). Repeat the previous lighting procedure.
- If the burner still does not light, refer to the troubleshooting guide for help, or light with a long match.



Manual Lighting Procedure

The barbecue has a small hole on the lower left side of the housing. This hole is towards the front of the barbecue and is used to manually light the barbecue.

- Raise the lid of the barbecue.
- Place a lighted match through the hole to within 16cm (1/2″) of the burner.
- Turn on tank.
- Push in and turn the burner knob to the "High" position. At this point, the burner should light, if it doesn't after 5 seconds, turn the control knob back to the "Off" position and wait for the gas to clear.
- Wait 5 minutes, and then repeat the manual light procedure. If after three tries the burner still does not light, review the troubleshooting guide for help.

W A R N I N G

If the heat output is too low, the flow control feature may have been activated by a gas leak. If so, turn off the burner valve and cylinder valve, and perform the "Leak Test". If there aren't any leaks, re-light the burner.

Lighting the Second Burner

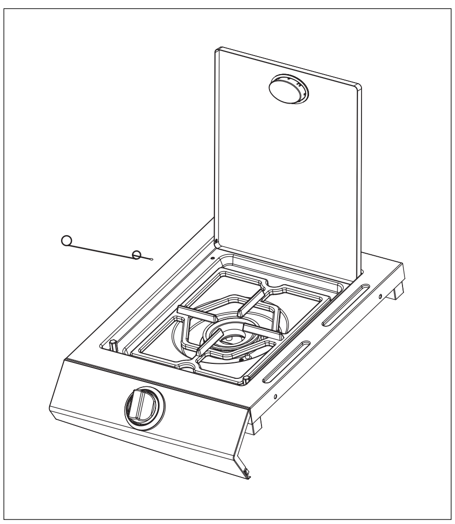
- Turn the second control knob on the main control panel to the "High" position. The unlit burner will automatically ignite.

Lighting the Side Burner

Use the push-button ignitor on the main control panel and the right control knob on the side burner panel.

- Push in and turn the right control knob to the "High" position.
- Push the ignitor button until a loud click is heard, which is the spark being formed. Repeat several times if the burner does not light.
- If the burner does not light after several tries, turn the right control knob off and wait 5 minutes for the gas to clear.
- Repeat the above instructions. If the side burner still does not light, refer to the troubleshooting section for help or light the burner manually.

Note: The side burner is designed to accept a maximum weight of 20 lb. Do not overload the side burner.



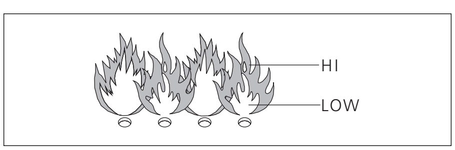
Lighting the Side Burner with a Match

- Place match in front ring of provided match holder.
- Place a lighted match through the hole to within 16 cm (1/2″) of the side burner.
- Push in and turn the burner knob to the "High" position. At this point, the burner should light, if it doesn't after 5 seconds, turn the control knob back to the "Off" position and wait for the gas to clear.
- Wait 5 minutes, and then repeat the manual lighting procedure. If after three tries the burner still does not light, review the troubleshooting guide for help.

Shutting Down the Barbecue After Use

- Turn off the gas cylinder valve.
- Turn the burner control valve to the "Off" position.

This sequence is important as it prevents residual gas from being left in the system under pressure and will make the next use easier.



Visually Check Burner Flame

Take off the grates and heat shield. Light burners. Adjust the flame by turning the knobs from HI to LOW. The flames will be smaller when the knobs are in the LOW position. Always check flame prior to each use. Perform flame check for sideburner.

TIPS ON USING YOUR BARBECUE

Using for the First Time: Before cooking, turn on the grill and operate on "High" for about 10-15 minutes with the lid open. Close the lid and continue to run the grill on "High" for another few minutes. After this, your grill should be burned in and ready to use.

Preparation: The barbecue should be preheated before adding any food. This is done by lighting the grill and running at "High" for up to ten minutes with the lid down. If the food you are cooking needs a lower temperature, turn the control knob to the required setting before adding food.

Cooking Time: This is affected by many things and experience in grilling will help you. The kind of food, the thickness of the food, and even the weather can have an effect on cooking time. You will learn that on a hot day, a lower setting will work better and on a cold day a higher setting may work better.

Flare-ups: Flare-ups can increase the temperature in the grill and add to the buildup of grease, increasing the risk of a grease fire. Some flare-ups are normal to create smoke, which helps add to the flavour of your food. To keep these flare-ups to the desire level, do the following:

- Always trim fat from steaks/red meats before grilling.
- Cook chicken and pork on a lower setting.
- Make sure the grease drain hole is clear and that the grease catcher is not filled.
- Always cook with the lid down, and cook at the lowest efficient heat setting.

Note: With the lid down, you will keep a more consistent temperature inside the cooking area and use less energy/gas.

WARNING

Do not leave your barbecue unattended, and watch out for children around the barbecue. Make sure the barbecue is functioning safely at all times. Do not move the barbecue while cooking. Make sure the lava rocks are dry, because when wet they may breakup due to the steam they generate.

CLEANING AND MAINTENANCE

To get many years of service out of your barbecue, perform the following procedures at least once a year, especially at the start of a new season.

Grill: Apply a light coating of cooking oil to the grating to prevent food from sticking. After each use, and after the barbecue has cooled down, scrub the grating with a non-abrasive brush. Alternatively, you can was the grating with a mild detergent or baking soda, but do not use a commercial over cleaner.

Burner and Venturi Tube: At a minimum of twice a year, it is important to remove the burner and Venturi tube and clean them, making sure that all dirt and rust is removed. Use a wire to clean out the hole in the Venturi tube. Make sure the bottom housing is clean and all holes are clear. If the burner has been damaged or has rusted, replace it as soon as possible. If the burner is in good shape, reinstall it in the correct position. Also ensure that the Venturi tube is centred over the valve outlet.

STORAGE

When the outdoor cooking season is over and you're going to store the unit for the winter, please do the following:

- After removing and cleaning the burner and grill (lightly oil the grill after cleaning) wrap them in paper and store indoors.
- The barbecue, after being covered, can be stored outdoors.
- Do not store the L.P. cylinder in an enclosed area.

When the barbecue is not in use, the gas must be turned off at the cylinder valve. The barbecue and cylinder need to be stored outdoors, in well-ventilated area. Do not store the barbecue in a garage or near heat. If there is a need for the barbecue to be stored indoors, remove the cylinder. Continue to store the cylinder outside in the well-ventilated area and make sure the cylinder's safety cap is firmly threaded on the valve.

WARRANTY

5 Year Limited Warranty

This Centro BBQ carries a five year limited warranty against defects in manufacturing workmanship. This Limited Warranty is nontransferable and becomes void if used for commercial or rental purposes. This warranty applies only when grill is used in Canada. The bill of sale or a copy will be required together with the serial number and model number when making any warranty claims from Trileaf Distribution. Trileaf Distribution reserves the right to have its representatives inspect any product or part prior to honouring any warranty claim. Trileaf Distribution shall no be liable for any transportation charges, shipping and handling charges, or labour cost. This warranty is for replacement of defective parts only. The Manufacturer will not be responsible for incidental or consequential damages or any labor cost. Inability to provide proof of purchase, or if warranty coverage has expired, any request for parts will be subject to parts, shipping and handling fees. This limited warranty does not cover damage due to chipping and scratching of porcelain or painted surfaces including Cooking grates, nor does it cover corrosion or discolouration due to misuse, lack of maintenance, grease fires, hostile environments, accidents, alterations, abuse or neglect, improper installation and failure to read and/or abide by any product warnings. This limited warranty does not cover any damage sustained during removal or storage of this BBQ. Part failure due to lack of cleaning and maintenance, or use of improper cleaning products such as Oven Cleaner, will not be covered under this manufacturers warranty. This limited warranty does not cover any scratches or dents, corrosion or discolouring caused by heat, abrasive or chemical cleaners. Parts installed from other manufactures will nullify this warranty.

5 Year Limited Warranty

The following functional parts are included under this warranty: Burners, manifold assembly and carryover assembly.

3 Year Limited Warranty

The following functional parts are included under this warranty: Burners, manifold assembly and carryover assembly.

1 Year Limited Warranty

For one year from the date of original retail purchase Trileaf Distributions will replace any grill part that fails or is found to be defective to the degree of non-performance under normal household use, during the limited warranty period. Trileaf Distributions Ltd. is not responsible for any grill damage sustained during moving, storage, assembling or cleaning. Unless otherwise noted, as in above limitations, all components are covered for a period of one year.

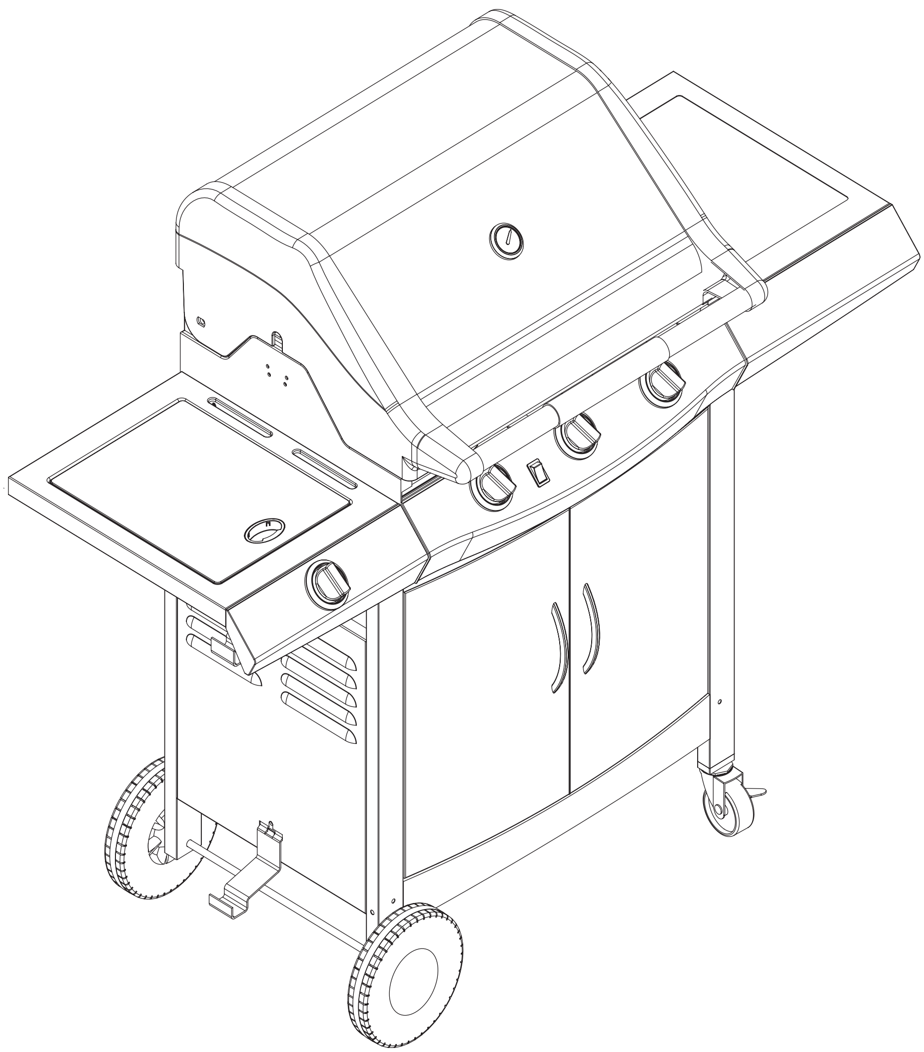
IMPORTANT: Should you have difficulty operating this product, or have a part that has become defective within the stated warranty period, DO NOT RETURN TO STORE. STORES DO NOT STOCK REPLACEMENT PARTS AND ARE UNABLE TO HELP WITH TROUBLESHOOTING ADVICE. PLEASE CALL 1-877-707-5463. Have your Proof of purchase, serial number and model number available so that the customer support agent can be of assistance.

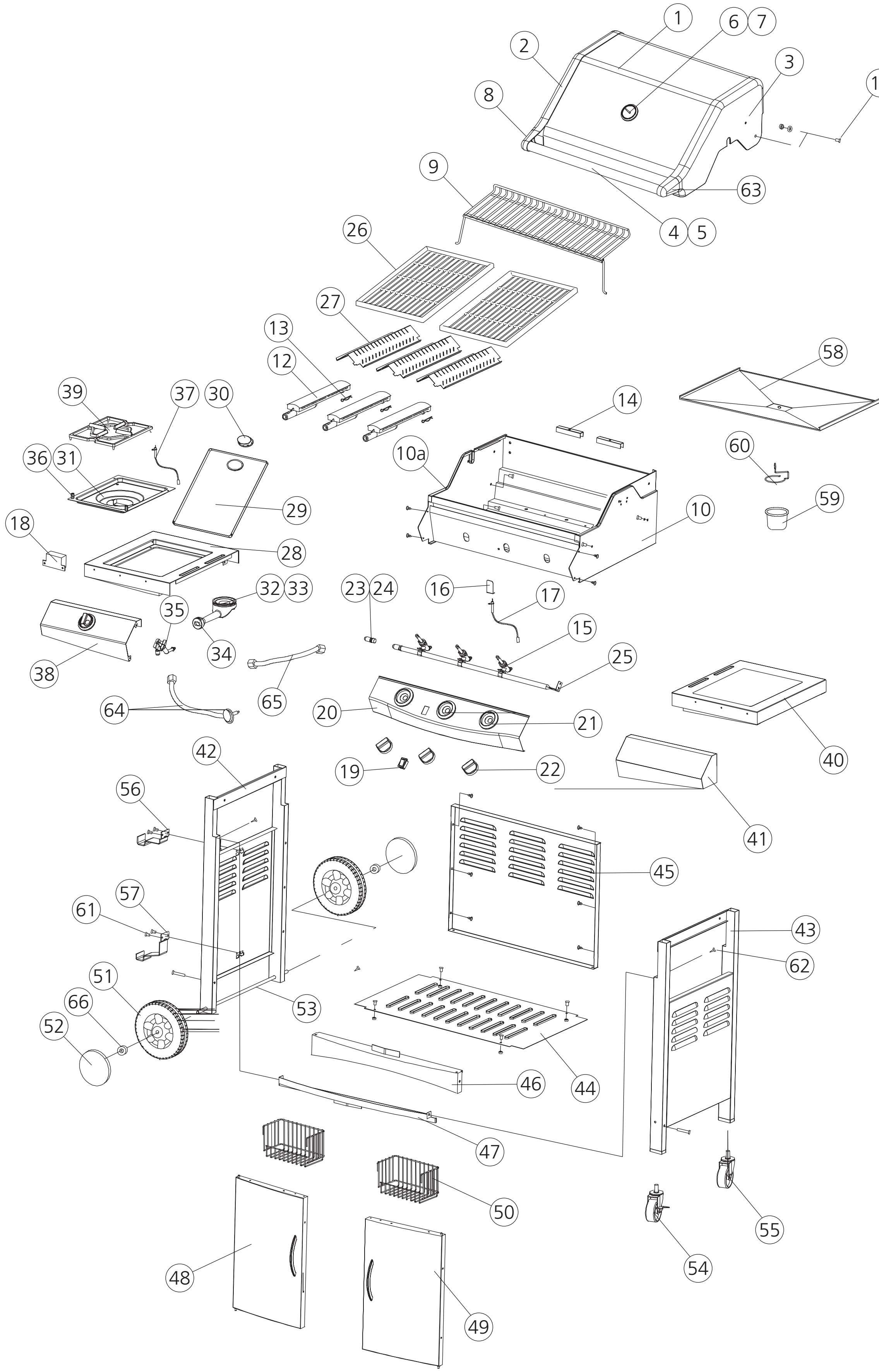
Purchaser: By accepting delivery of this Barbecue the purchaser, hereby accepts the foregoing and expressly waives any other remedy and damages, direct, indirect, and consequential.

TROUBLESHOOTING GUIDE

Problem	Possible Causes	Corrective Action
Burner will not light (match or ignitor) Burners not hot enough	• Blocked Venturi tubes	• Clean out blockage
	• Cylinder or gas supply valve turned off	• Open cylinder or gas supply valve
	• Venturi tubes not properly sealed over orifices	• Ensure proper Venturi assembly
	• Burner ports blocked	• Clean/replace burner
	• Low or out of propane	• Refill cylinder
	• Flow control device activated	• Follow correct lighting procedure, and perform leak test
	• Regulator not fully tightened into cylinder	• Tighten regulator fully (hand tighten) onto cylinder • Straighten fuel hose
Flames smoky yellow	• Partially blocked Venturi tubes	• Clean out blockage
	• Excess cooking salts on burner	• Clean burner
	• Air shutter closed (side and rear rotisserie burner only)	• Open air shutter
Burner lights with match but not with ignitor	• Loose wire connection	• Check all connections are tight
	• Broken electrode ceramic • Poor ground	• Ensure collector box, burner and ignitor are assembled properly
	• Faulty ignitor	• Replace ignitor
Flame blows out/down through base	• High wind conditions	• Relocate barbecue back towards wind
	• Propane low	• Refill cylinder
Too much heat/excessive flare-up	• Excessive fat in meat	• Trim meat, turn down burner controls and/or fuel supply
	• Grease drain plugged	• Clean casting base and burner
	• Cooking system not positioned correctly	• Position cooking system correctly
Flames under heat control console	• Blocked Venturi tubes	• Immediately shut off gas at source, allow grill to cool and clean out Venturi tubes
Regulator humming	• This is not a defect or a hazard	• Temporary condition caused by high outside temperatures and a full propane cylinder
Incomplete flame	• Plugged, rusted or leaking burner	• Clean/replace burner

For more troubleshooting support or parts ordering please call toll free 1-877-707-5463.




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PARTS LISTING FOR

85-1198-2 (PROPANE)

85-1095-6 (NATURAL GAS)

Item No.	Quantity	Description	Part No. / Spec.
1	1	Top insert	G401-0074-0000
2	1	Top end, left	G401-0002-9001
3	1	Top end, right	G401-0003-9001
4	1	Handle grip	G402-0002-9000
5	1	Handle	G401-0004-0000
6	1	Thermometer	G401-0075-9000
7	1	Bezel, thermometer	G401-0006-0081
8	1	Handle plate, left	G402-0003-0086
9	1	Warming rack	G402-0024-9081
10	1	Grill body (R)	G401-0011-9031
10a	1	Grill body (L)	G401-011-9031
11	2	Screw for hood	G401-0007-9086
12	3	Burner	G401-0012-9001
13	3	Clip pin	G401-0013-9082
14	2	Carryovers	G402-0014-0000
15	3	Gas valve, main burner	G401-0015-9000
16	1	Ignitor box	G401-0016-0000
17	1	Electrode set	G401-0017-9000
18	1	Electric pulse ignitor	G601-0018-9000
19	1	Switch	G402-0013-9000
20	1	Control panel	G401-0021-0000
21	4	Bezel, knob	G401-0022-0081
22	4	Knob	G401-0023-9031
23	2	Join nut,valve	G401-0024-9000
24	1	Adaptor	G401-0025-9000
25	1	Manifold	G401-0026-0082
26	2	Cooking grate	G401-0027-9001
27	3	Heat plate	G401-0029-0000
28	1	Sideburner frame	G401-0201-0000
29	1	Lid, sideburner	G401-0030-0000
30	1	Pull, sideburner lid	G401-0031-9031
31	1	Firebox, sideburner	G401-0301-0000
32	1	Sideburner	G401-0033-9082
33	1	Burner top, sideburner	G401-0032-9000
34	1	Air shutter, sideburner	G401-0034-0082
35	1	Valve, sideburner	G401-0035-9000
36	2	Lid support	G401-0036-9000
37	1	Electrode wire	G401-0038-9000
38	1	Control panel, sideburner	G401-0063-0031
39	1	Cooking grate, sideburner	G401-0041-9001
40	1	Side shelf	G401-0400-0031
41	1	Shelf panel	G401-0064-0031
42	1	Cart side assembly (L)	G401-0500-0031
43	1	Cart side assembly (R)	G401-0600-0031
44	1	Bottom shelf	G401-0700-0031
45	1	Rear sheet assembly, cart	G401-0600-0031
46	1	Door down brace, cart	G401-0046-0031
47	1	Top cross member	G401-0047-0031
48	1	Door assembly (L)	G401-7000-0000
49	1	Door assembly (R)	G401-8000-0000
50	2	Wire basket	G401-0080-9031
51	2	Wheels	G401-0058-9031
52	2	Wheel cap	G401-0060-9034
53	1	Wheel axle	G401-0059-9031
54	1	Castor assembly w/Lock	G401-0061-9000
55	1	Castor assembly	G401-0062-9000
56	1	Tank up brace	G402-0063-0031
57	1	Tank down brace	G402-0064-0031
58	1	Grease tray	G401-0801-0000
59	1	Grease cup	G401-0066-0082
60	1	Hook, grease tray	G401-0067-9082
61	4	Screw, tank support	1/4”-20UNCx13
62	2	Screw, door up brace	ST4.2x10 Tapping Screw
63	1	Handle plate, right	G402-0006-0086
64	1	Regulator	G402-0069-9000
65	1	Metal hose	G401-0068-9000
66	2	Washer, axle	1/4”-20UNC Nut

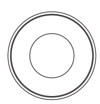
ASSEMBLY INSTRUCTIONS

Tools Needed for Assembly

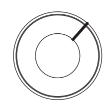
- #2 Phillips® screwdriver
- 1/4″ slotted screwdriver
- Adjustable wrench
- Pliers
- Rubber mallet

Before assembling the barbecue, read these instructions carefully. Assemble the barbecue on a flat, clean surface.

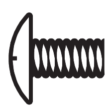
Notes: Do not fully tighten all the nuts during this initial stage.



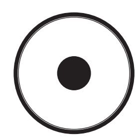
Key A: 5 Flat Washer – 2Pcs.



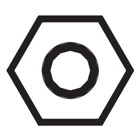
Key B: 5 Lock Washer – 2 Pcs.



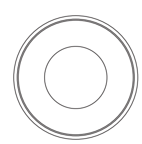
Key C: No:10-24UNC X 10 – 2PCs.



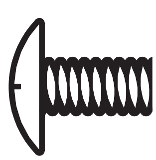
Key D: 19 Washer – 2Pcs.



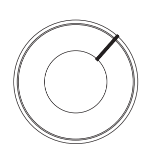
Key E: 1/4”-20UNC Nut – 2Pcs.



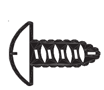
Key F: 7 Flat Washer – 14 Pcs.



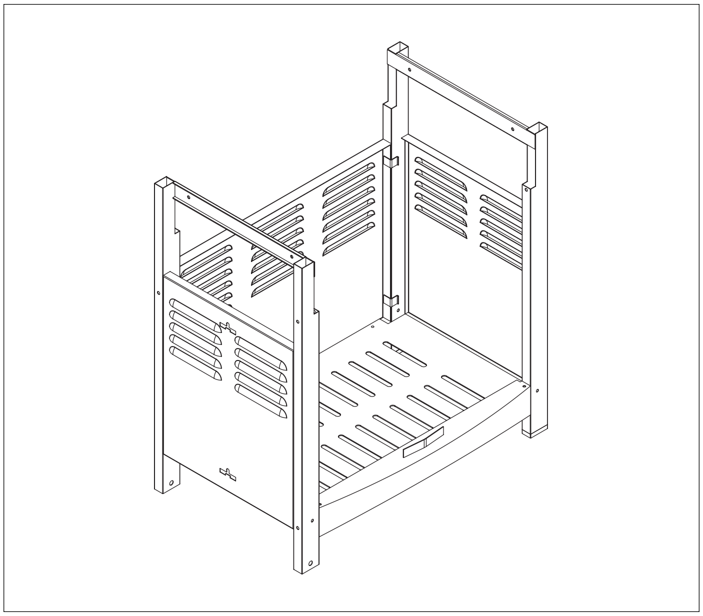
Key G: 1/4” x 13 Screw – 14 Pcs.



Key H : 7 Lock Washer – 14 Pcs.

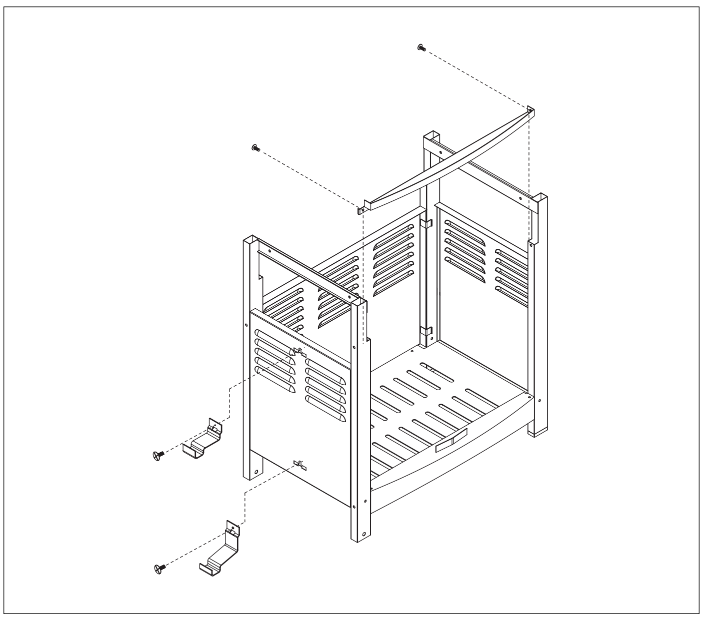


Key I: ST4.2 x 10 Tapping Screw – 2Pcs.



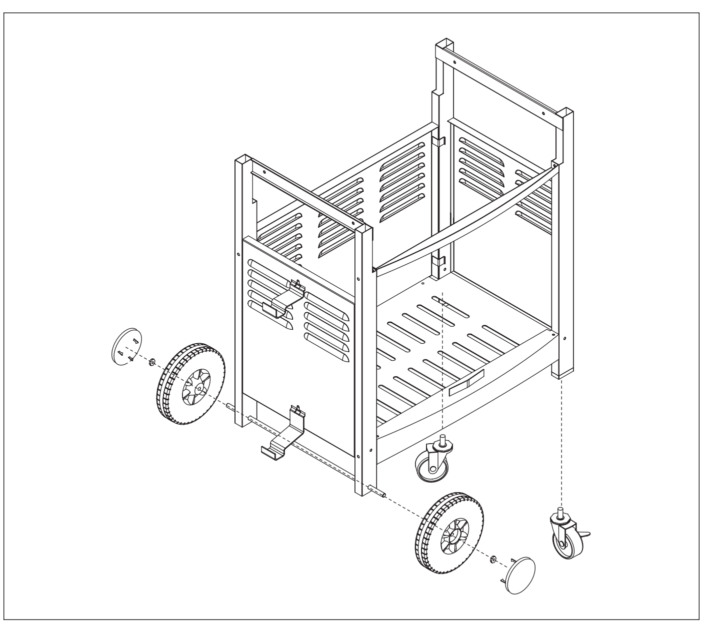
After removing the unit from carton please make sure that all hardware is present.

Before starting to assemble the unit, read these instructions carefully. It is suggested to assemble the unit on a flat, clean surface.



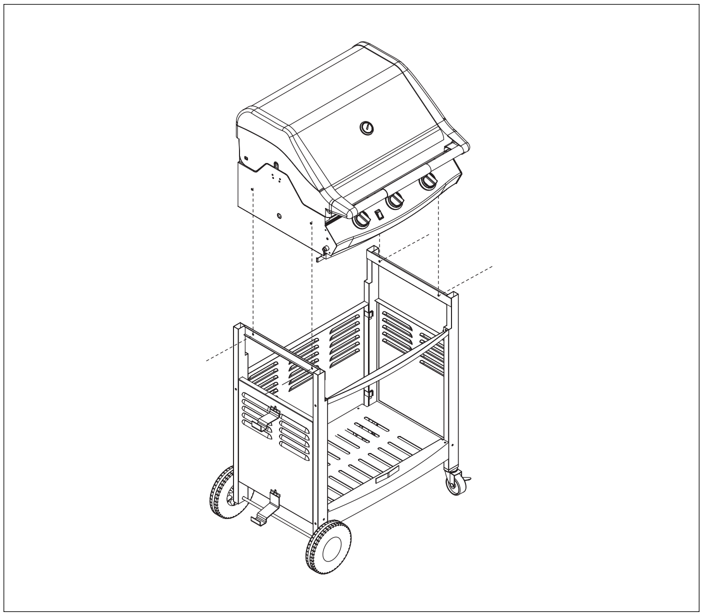
1

Take the main frame assembly and assemble the top cross member (Item 47) to it using bolts (Key I) as shown. Add the Tank mounting brackets (Item 56, 57) to outside of left side panel as shown and assemble them to cart using bolts (Key G).



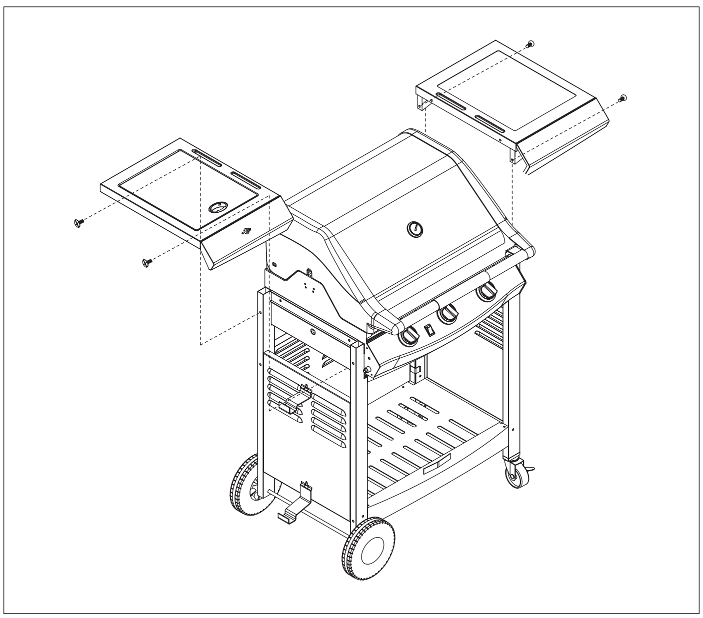
2

Assemble the wheels and castors to the bottom of legs in configuration as shown. Attach the wheel (Item 51) by using the axle (Item 53) and washer and nuts (Key D, E) at each side, and snap the wheel caps (Item 52) on. Using an adjustable wrench, screw the casters (Item 54, 55) into the bottom of the legs.



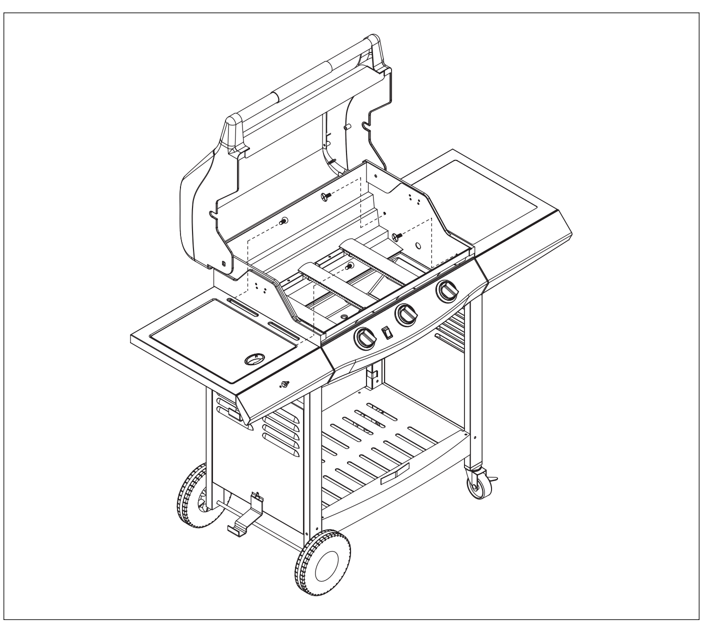
3

With the help of another person, lift the top and bottom assembly into position as shown. Make sure to align the holes in bottom assembly with tapped holes in the cross members of main frame assembly.



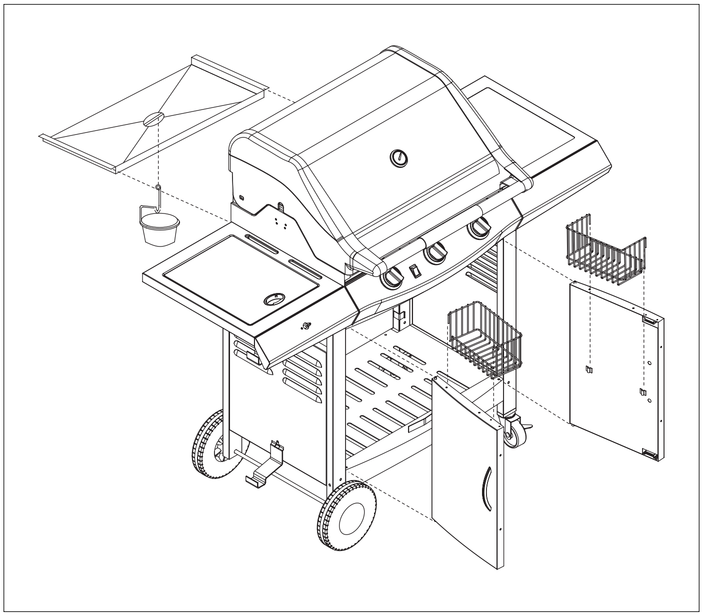
4

Assemble the left burner shelf assembly by sliding it into position as shown. Repeat procedure with right shelf assembly. Fasten each shelf assembly in position using two bolts, lock washers and washers (Key G, H, F), two per shelf.



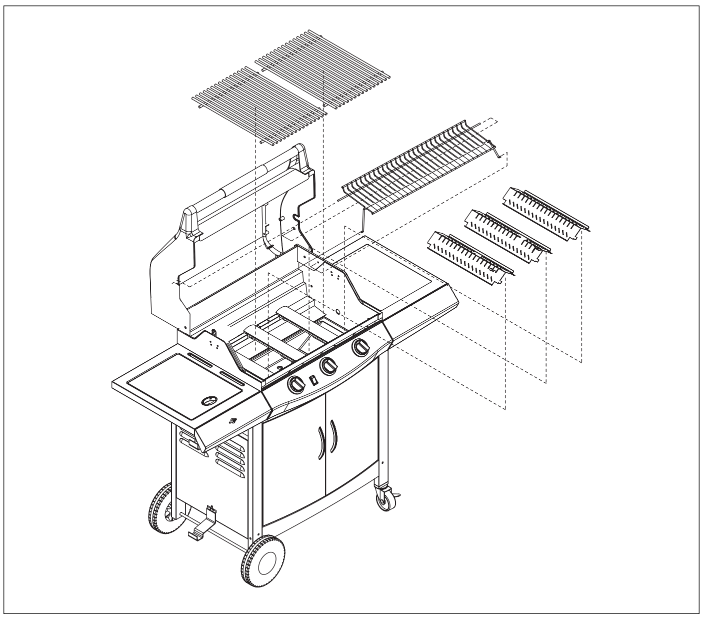
5

Open the top lid, align the holes in bottom assembly with tapped holes in cross member. Fasten the assembly in position using two bolts, lock washers and washers (Key G, H, F) per side.



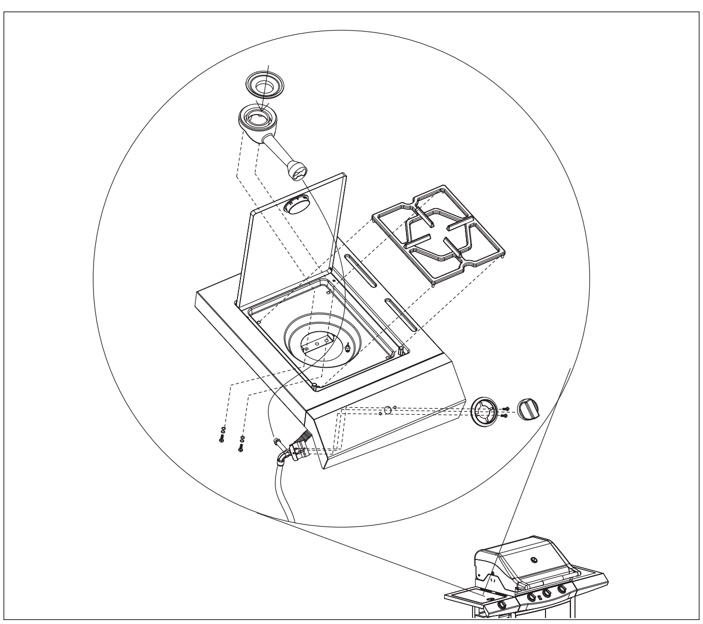
6

Mount the left and right doors (Item 48, 49) into position, making sure to align the fixed hinge pin hole in door to lower cross member and apply pressure allowing the spring-loaded hinge pin in **top** of door to snap door into position. Mount the wire baskets (Item 50) on inside of doors. Insert the grease cup (Item 59) into the cup holder (Item 60) and slide the grease tray (Item 58) into position as shown.



7

Open up the top lid and position the heat plates (Item 27) as shown. Add the cooking grates (Item 26) above the heating plates. Insert the warming rack (Item 9) to the inside of lid as shown.

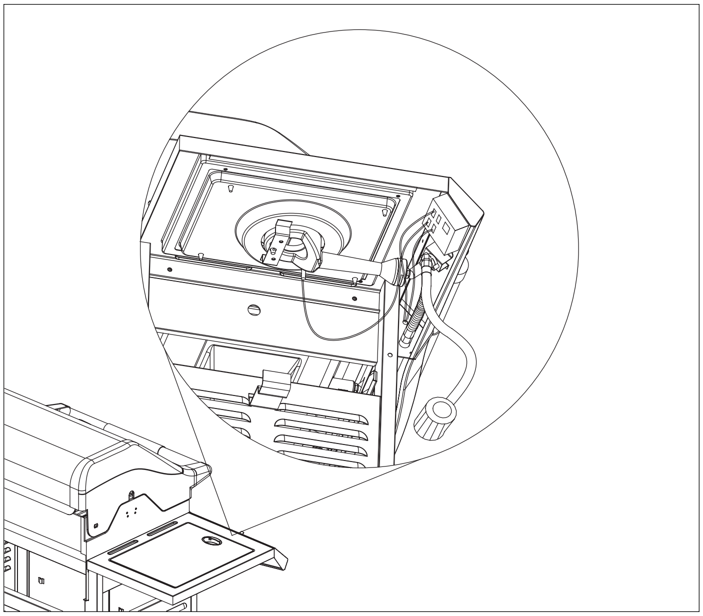


8

Push the side burner valve stem (Item 35) through the side burner control panel hole (Item 38) and mount it by using two screws provided, threading through the panel and bezel.

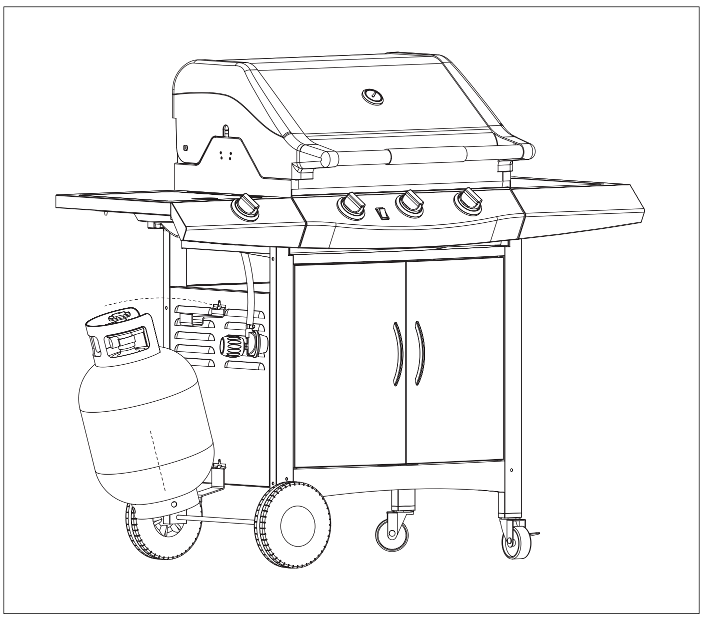
Push the knob (Item 22) onto the valve stem with the white line on the knob pointing upwards. Open side burner lid (Item 29) and insert the side burner (Item 32) into the frame.

Gently slide the burner tube (Item 34) over the orifice of the valve. Secure the burner in place using screw (Key C), lock washer (Key B) and washer (Key A). Place cooking grate on top (Item 39).



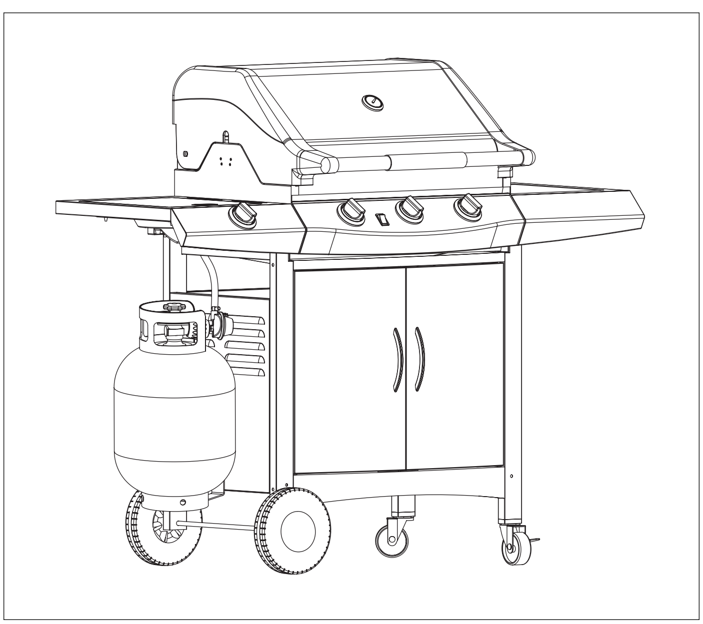
9

Carefully push the end of the ignitor wire and switch wire onto the battery box, and then insert a AA battery into the ignitor battery box as shown.



10

Attach the regulator valve to the 20 lb propane tank. Secure the tank to the side brackets as shown.



11

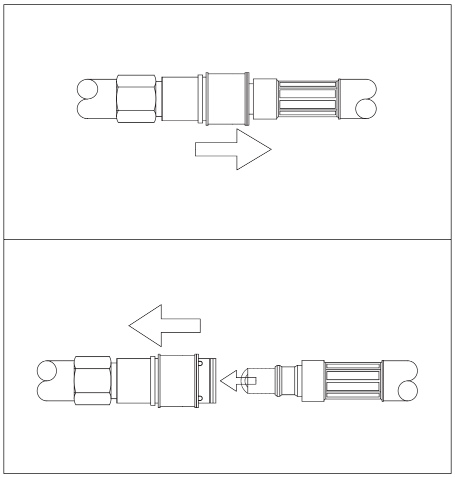
Assembly of the barbecue is complete. Please read cautions and warnings before using your barbecue.

INFORMATION ON NATURAL GAS MODEL

This model has a 12′ hose with a male coupling plug that will allow you to attach your barbecue to your residential gas line.

Connecting to Gas Line

1. Pull back the outer sleeve located on the residential gas line (see illustration).
2. Insert the barbecue's male coupling plug into the residential gas line's coupling.
3. Push the male coupling plug in as far as possible, the outer sleeve will spring forward locking the two together (see illustration).



Disconnecting From Gas Line

• Pull back the outer sleeve located on the residential gas line and pull the barbecue's male coupling plug out.

Warning: Failure to follow all safety procedures could result in fire and explosion causing property damage, serious personal injury or even death.

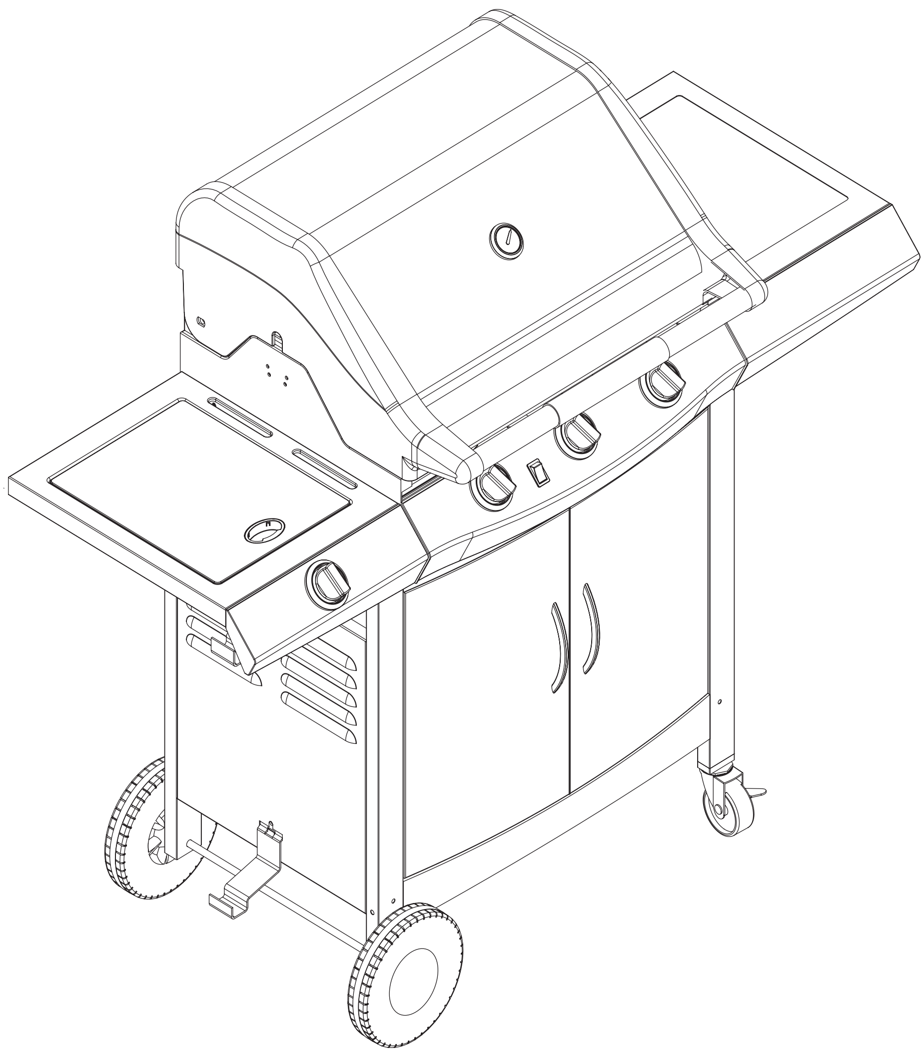
Consult the rating label on the back of the barbecue to confirm that it is set up to burn natural gas. If the retracting sleeve on the residential gas line does not fit the barbecue's male coupling plug, the retracting sleeve can be replaced. All gas supply plumbing must be carried out by a qualified service agency. Modifications must be carried out in accordance with provincial authorities, and in accordance with CAN/CGA 1-B149.1 & 2 installation code requirements. A shut-off valve must be installed on the main line. Use a 3/8 or 1/2" gas line rated at least 75,000 BTUs.

Before lighting for the first time, lighting for the first time each season, and after making any adjustments do the following:

• Make sure all burner control knobs are in the "Off" position.
• Always connect the barbecue's gas line to the residential gas line before opening the shut-off valve.
• Perform a "Leak Test". This test must be performed outdoors, away from heat, open flames and flammable liquids. Do not smoke while doing the test. Use only a mixture of liquid soap and water. Use a spray bottle or brush to apply the soapy solution to all the connection points. Check carefully for bubbles forming, which is a sign of leaking gas. If you have a leaky connection, turn the gas off, tighten the connections, turn the gas back on and retest. Do not use the barbecue if any leaks cannot be stopped. If you can't stop a leak, turn the gas off and get assistance from a qualified service technician. Never use a match or open flame.

D I S T R I B U T O R

Trileaf Distribution Trifeuil
Toronto, Canada
M4S 2B8



CENTRO